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**THE FOLLOWING ARE THE ENGLISH TRANSLATION
OF ANNEXES TO THE INTERNATIONAL PRELIMINARY
EXAMINATION REPORT (ARTICLE 34):**

Amended Sheets (Pages 22-24)

CLAIMS

1. A method for producing dried powdery soybean comprises:
 - a step for immersing a water-washed soybean in immersion water;
 - a step for immersing a water-washed soybean in immersion water;
 - a step for steaming the immersed soybean together with the immersion water;
 - a step for crushing the steamed soybeans together with the immersion water in a crusher;
 - a step for treating the crushed soybean with an enzyme, wherein the crushed soybean and the immersion water are supplied with pectinase produced by microorganisms of Bacillus genus to obtain a mixture solution, then the mixture solution is stirred at an activation temperature for the pectinase produced by microorganisms of Bacillus genus, thereby the crushed soybean dispersed in the mixture solution is dispersed by using the enzyme;
 - a step for deactivating the enzyme in the mixture solution, wherein the mixture solution after the enzyme treatment step is rapidly heated at a deactivation temperature for the pectinase produced by microorganisms of Bacillus genus;
 - a step for rapidly cooling the mixture solution with the deactivated enzyme;
 - a step for micropulverizing, wherein a solid material of soybean remaining in the cooled mixture solution is micropulverized into the individual cells of soybean, to obtain a slurry in which the individual soybean cells are dispersed;
 - a step for adding tocopherol of an amount depending on the quantity of fat to the soybean in any one or a plurality of said steps then stirring; and

a step for drying the slurry prepared in the preceding step by spray drying to have a water content of 5% or less.

2. A method for producing dried powdery soybean comprises:

a step for immersing a water-washed soybean in immersion water for 8 to 12 hours, wherein weight of the immersion water is 2 to 4 times as much as that of the soybean;

a step for steaming the immersed soybean together with the immersion water under 0.103 to 0.172 MPa for 20 to 50 minutes;

a step for crushing the steamed soybean together with the immersion water in a crusher so that the soybean has a size of 2 to 5 mm;

a step for treating the crushed soybean with an enzyme, wherein the crushed soybean and the immersion water are supplied with pectinase produced by microorganisms of *Bacillus* genus to obtain a mixture solution, then the mixture solution is stirred at an activation temperature for the pectinase produced by microorganisms of *Bacillus* genus for 30 minutes or more, thereby the crushed soybean dispersed in the mixture solution is decomposed by using the enzyme;

a step for deactivating the enzyme in the mixture solution, wherein the mixture solution after the enzyme treatment step is rapidly heated at a deactivation temperature for the pectinase produced by microorganisms of *Bacillus* genus;

a step for rapidly cooling the mixture solution with the deactivated enzyme;

a step for micropulverizing, wherein the cooled mixture solution is passed through a screen having a mesh size of less than 0.3 mm to micropulverize the solid material of soybean remaining in the mixture solution

into the individual cells of soybean, to obtain a slurry with the dispersed individual soybean cells;

a step for adding tocopherol of an amount depending on the quantity of fat in the soybean in any one or a plurality of said steps then stirring; and

a step for drying the slurry prepared in the preceding step by spray drying to have a water content of 5% or less, preferably 3.0 to 3.5%.

3. The method for producing dried powdery soybean as in claim 1 or claim 2, wherein the water and the soybean are agitated by blowing air into the immersion water in which the soybeans are immersed in the immersing step.

4. The method for producing dried powdery soybean as in any one of claims 1-3, wherein the tocopherol in the immersing step is supplied to have a rate of 100 to 1000 ppm relative to the fat content in the raw material soybean.

5. The method for producing dried powdery soybean as in any one of claims 1-4, wherein the pectinase produced by microorganisms of *Bacillus* genus is supplied in the enzyme treating step to have a weight rate of 0.05 to 0.4% relative to the amount of raw material soybean.

6. The method for producing dried powdery soybean as in any one of claims 1-5, wherein the mixture solution in the enzyme treating step has a temperature of 40°C to 60°C.

7. The method for producing dried powdery soybean as in any one of claims 1-6, wherein the mixture solution in the deactivating step is heated at a temperature of 75°C to 95°C.

8. The method for producing dried powdery soybean as in any one of claims 1-7, wherein the powder obtained after the drying step is rapidly cooled to have a temperatures of 40°C or below.